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Cormaci

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[54] MAKING DRY COFFEE AROMA GAS WITH IMPROVED AROMA CHARACTERISTICS

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[52] **U.S. Cl.** **426/386**; 426/417; 426/594

[58] **Field of Search** 426/594, 417, 386

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[57] **ABSTRACT**

Disclosed is a method for making dry coffee aroma gas with improved aroma characteristics. A stream of moisture-containing coffee aroma gas is passed through and allowed to exit a desiccant bed of calcium sulfate granules, wherein said granules initially contain less than about 0.5% adsorbed moisture by dry weight of said granules. The stream of moisture-containing coffee aroma gas is discontinued after the adsorbed moisture content of the calcium sulfate granules increases from less than about 0.5% to at least about 4.3% by dry weight of said granules, but before the moisture content of the stream of desiccant-treated coffee aroma gas exiting the desiccant bed exceeds about 1000 ppm. All of the desiccant-treated coffee aroma gas which exits the desiccant bed is collected and combined until the stream of moisture-containing coffee aroma gas is discontinued. The desiccant-treated coffee aroma gas contains between about 10 and about 200 ppm of moisture and does not exhibit an unbalanced and excessively musty aroma. The desiccant-treated coffee aroma gas can be used to aromatize food substrates, e.g., instant coffee.

12 Claims, 1 Drawing Sheet